

Sauteed Onions and Grilled Steak Sandwich

Makes: 96 Servings

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| Ingredients | Weight | Measure |
| Onions, yellow, sliced thin | 5 lb | |
| Vegetable oil | | 4 oz. |
| Sweet peppers, sliced thin | 1 lb | |
| Beef steaks, 2.7 oz | 96 each | |
| Crusty bread, sliced 3/4 in. | 96 each | |
| Pepper | To taste | |
| Salt | To Taste | |
| Paprika | To taste | |

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|-----------------------------|------------|
| Pepper | To taste |
| Salt | To Taste |
| Paprika | To taste |

Directions

- 1. Saute onions in oil until tender but still holding shape. Add peppers the last 2 minutes of cooking time. Hold warm for service.
- 2. For each serving: Place steak on a heated grill until grill marks form on the first side. Turn and continue to cook until steak reaches 160 degrees F.
- 3. Place on lightly toasted bread slice and top with 1/2 cup sauteed onions and peppers.

| Key Nutrients | Amount | % Daily Value |
|----------------|--------|---------------|
| Total Calories | 436 | |
| Total Fat | 28.3 g | |
| Protein | 18.7 g | |
| Carbohydrates | 26.7 g | |
| Dietary Fiber | 2.9 g | |
| Saturated Fat | 10 g | |
| Sodium | 344 mg | |